



Bodewell Sauvignon Blanc

At Bodewell we put a premium on place. That's why we only source from the most interesting and unique appellations in the country, and it's why the proceeds of this wine go to Wine to Water as they help provide access to fresh drinking water for communities in need all around the world. Help supporting small communities and a better future.

Our Washington State Sauvignon Blanc delivers flavors of lime, freshly cut grass, and pink citrus. It's a medium bodied, vibrant wine that's great Spring, Summer, and Fall. Heck, we would drink it in December. Columbia Valley: warm days foster flavor development, and the alluvial and basalt soils give a complex, minerality. With this wine we honor our connection to the land and to one another by giving the proceeds of this wine to fund Wine to Water as they provide resources all over the world to those who need it most.

Varietal/Composition

95.8% Sauvignon Blanc, 4.2% Semillon

Winemaking

This single appellation Sauvignon Blanc was grown on alluvial and basaltic soils and contains a pleasant minerality.

Tasting

Unlike other overly pungent Sauvignon Blancs this wine has balanced and subtle citrus notes that are girded with minerality and a vibrant acidity.

Barcode

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Alcohol

13

PH

3.17

TA

6.4g